Specifications

Dimensions

LAC Model No.	Chamber Size in (cm)			Capacity feet³ (liters)	Overall Size in (cm)			Max. Number of Shelf Positions	Exhaust Diameter Located on Back of Chamber (in)
	W*	D	H		W	D	H		
1-10	13.75 (35)	12 (31)	12 (31)	1 (33)	23 (58)	19 (48)	29.5 (75)	5	1
1-38A	18.75 (48)	18 (46)	19 (48)	3.7 (105)	28 (71)	25 (64)	35.5 (90)	9	2½
1-38B	18.75 (48)	18 (46)	19 (48)	3.7 (105)	28 (71)	25 (64)	35.5 (90)	9	2½
1-67	23.75 (60)	20 (51)	24 (61)	6.6 (187)	36 (91)	27 (69)	40.5 (103)	11	2½
2-12	23.75 (60)	24 (61)	36 (91)	12 (336)	36 (91)	31 (79)	52.5 (133)	17	2 - 2½
2-18	35.25 (91)	24 (61)	36 (91)	18 (500)	48 (122)	31 (79)	52.5 (133)	17	2 - 2½

* Allow 0.5" clearance on each side for shelf supports.

Capacities

LAC Model Number		1-10	1-38 A & B	1-67	2-12	2-18
Maximum Load	Lbs	100	125	150	175	200
Maximum Shelf Load	Lbs	50	25	25	25	25
Exhaust	CFM	Adjustable to 5	Adjustable to 12	Adjustable to 12	Adjustable to 30	Adjustable to 40
Recirculating Fan	CFM H.P.	150 1/25	300 ¼	300 ¼	600 ¼ x 2	600 ¼ x 2
Approx. Weight Net	Lbs KG	110 50	185 84	255 115	360 164	450 205
Shipping Weight	Lbs KG	175 80	270 124	360 163	480 217	600 271

Temperature

LAC Model Number		1-10	1-38 A	1-38 B	1-67	2-12	2-18
Time to Temperature (approximate minutes with no load)	40°C - 100°C 40°C - 200°C 40°C - 260°C	8 25 40	9 32 60	6 22 36	6 20 34	6 19 31	4 17 29
Recovery Time - Door Open One Minute (approximate minutes with no load)	100°C 200°C 260°C	1 3 7	1 6 14	1 4 8	1 3 5	1 6 9	1 4 8
Temperature Uniformity at	100°C* 200°C* 260°C*	±1.5°C ±3°C ±4°C	±1°C ±2°C ±2.5°C				
Operating Range with 20°C Ambient		40°C - 260°C					
Control Stability		±0.5°C per 5°C change in ambient					
Repeatability		±0.5°C					

* Figures are based on actual tests in an empty oven. Uniformity can vary slightly depending on unit and operating conditions.

Power

Line voltages may vary in some geographical locations. If your line voltage is much lower than the oven voltage rating, warm up time will be longer and motors may overload or run hot. If your line voltage is higher than name plate rating, the motor may run hot and draw excessive amps.

If the line voltage varies more than 10% from the oven voltage rating, some electrical components such as relays, temperature controls, etc. may operate erratically.

Power Requirements

Model	Volts	Amps	Hertz	Phase	Heater KW	Cord and Plug
LAC 1-10	120	10.0	50/60	1	1	Included, 15 Amp (NEMA 5-15)
LAC 1-38A	120	16.5	50/60	1	1.6	Included, 20 Amp (NEMA 5-20)
LAC 1-38B*	240	9.5	50/60	1	1.8	Included, 15 Amp (NEMA 6-15)
LAC 1-67*	240	12.0	50/60	1	2.4	Included, 15 Amp (NEMA 6-15)
LAC 2-12*	240	18.5	50/60	1	3.6	None, Hardwired
LAC 2-18*	240	23.5	50/60	1	4.8	None, Hardwired

* Oven designed for 240 volts (see name plate on oven) will operate satisfactorily on a minimum of 208 volts, but with a 25% reduction in heater power. If your power characteristics are lower, contact Despatch Industries. An option is available to regain the full heater power when operating on 208V.

The LAC 2-12 and LAC 2-18 must be hardwired to the electric supply using 10 AWG or larger wires suitable for at least 75°C (167°F).